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HOMEMAKERS' CHAT

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U. S. DEPARTMENT OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Check That Pressure Gage" - information from the Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture

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What kind of pressure canner gage do you have?

If it's the weighted type gage.. you can get it ready for the canning season yourself. Just make sure that it has been thoroughly cleaned.

But if your pressure canner gage is the dial type...do have it checked with a master gage before you begin canning again.

As home canning specialists of the U. S. Department of Agriculture point out....the gage is your guide to the temperatures inside the steam pressure canner.

If the gage registers incorrectly--and you don't know it--you may put up jars that have been heated too little. They will spoil later. Or you may put up jars that are heated too much. The food will lose both nutritive value and flavor.

This year when your canned garden vegetables will help to stretch world food supplies...you don't want to take any chances on wasting or losing a single jar.

The canning specialists say a delicate dial type gage needs checking before each canning season. Oftener...if the canner is kept hard at work.

And that brings up the question...where can you get the gage checked? Well...chances are you can get it tested right in your own community. Your county home demonstration agent may be able to check it for you. Or the dealer who sold you the canner may have a master gage.

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You may be able to get the gage checked in the public service department of the power company.

It may be necessary for you to send the gage to the manufacturer. If it is...do wrap the gage carefully. Mark it "fragile". It's a delicate instrument, you know. You won't want to waste any time getting the gage to the manufacturer... because the canning season is upon us.

Finally...if the gage to your canner registers high or low...do tie a reminder tag on the canner so you'll know just how many pounds of pressure to allow.

No question about it...in these days of famine...your pressure canner is important equipment. Make it count.

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